

**CLAIMS**

1. "THE MANUFACTURING PROCESS OF MIXED FRUIT CONCENTRATES AND THE FORMULATION OF CORRESPONDING INTESTINAL REGULATING PRODUCTS", characterized by, composition in weight for adults with:

<b>FRUIT</b>	<b>Percentage</b>
Formosa papaya	35 to 42
Fig	17 to 25
Pineapple	13 to 19
Apple	10.5 to 15
Plum	9 to 13
Dry Plum	0 to 7
Dry Apricot	0 to 4
Sugar	0 to 10
Concentrated apple juice	0 to 9
Fructose	0 to 7
Thickening agent	0.2 to 0.4
Acidulate agent	Qsp
Preservative agent	Qsp

and composition in weight for children with:

<b>Fruit</b>	<b>Percentage</b>
Formosa papaya	41 to 47
Apple	11.5 to 12.5
Pear	11.5 to 14
Plum	11 to 14
Pineapple	9.5 to 10.5
Sugar	0 to 10
Concentrated apple juice	0 to 9
Fructose	0 to 7
Thickening agent	0.2 to 0.4
Acidulate agent	Qsp
Preservative agent	Qsp

2. "THE MANUFACTURING PROCESS OF MIXED FRUIT CONCENTRATES AND THE FORMULATION OF CORRESPONDING INTESTINAL REGULATING PRODUCTS", characterized by the following sequence:

- a) Clean and cut the pineapple in cubical pieces of 3 to 4 cm and to place them in boiler 1 with indirect water vapor heating until soft with the adequate point being when the pieces of the pineapple could be easily perforated with a fork;

and to place them in boiler 1 with indirect water vapor heating until soft with the adequate point being when the pieces of the pineapple could be easily perforated with a fork;

5           b)       Cook in water for 10 to 20 minutes, remove, beat in the blender then strain to remove the fiber of the pineapple, the size of the strainer allows for the passage of the strawberry seed, transfer the pulp to boiler 3, together with the pulp of the other fruits;

10           c)       Wash the plums and remove the seeds; later place the plums together with the dried plums and the other fruits duly washed, peeled, unseeded and cut in the size of cubical pieces of 3 to 4 cm, the exception is the fig that must be cut to removed only the stem;

            d)       All these fruits must be cooked in water for approximately 20 to 30 minutes in boiler 2 with indirect water vapor heating, constantly stirring, until soft, or until the apple pieces can be easily perforated with a fork;

15           e)       When it's ready, remove from the fire and beat in the blender;

            Later transfer this fruit pulp to boiler 3 with indirect water vapor heating with the pulp of the pineapple, adding sugar or concentrated apple juice and thickening agent until reaching around 28° to 36° Brix, mixing, heating between 20 90° to 95° C, adding the necessary acidulate and preservative agents and in the case of use concentrated apple juice adding plus fructose then mix and heat no more one minute.

            f)       At this temperature the product must be bottled and kept between 30 to 40 minutes in bains-marie or use autoclave.

25           3. **"THE MANUFACTURING PROCESS OF MIXED FRUIT CONCENTRATES AND THE FORMULATION OF CORRESPONDING INTESTINAL REGULATING PRODUCTS"**, in accordance with claim 2, characterized by, alternatively, the plums can be pre-cooked in direct vapor, in separate covered boiler till soft, after 15 minutes must be removed from the vapor, placed in a 30 boiler together with the water of the vapor, keeping the boiler covered, where the plums are being cooked, stirring constantly, until the seeds are separated from the plums; remove the seeds, then beat in a blender and leave the pulp in a cool place, transfer the pulp of the plums to boiler 3, when the pulps of the other fruits will be ready.

35           4. **"THE MANUFACTURING PROCESS OF MIXED FRUIT CONCENTRATES AND THE FORMULATION OF CORRESPONDING INTESTINAL REGULATING PRODUCTS"**, in accordance with claim 2, characterized by, alternatively, the pineapple could be cooked with all the fruits and in this case, all the fruits will have to be strained to remove the fibers of the pineapple, the 40 size of the strainer allowing passage for the strawberry seed.

            5. **"THE MANUFACTURING PROCESS OF MIXED FRUIT CONCENTRATES AND THE FORMULATION OF CORRESPONDING INTESTINAL REGULATING PRODUCTS"**, in accordance with claim 2, characterized by, alternatively, sterilization can be complemented by the action of gamma rays or 45 any other type of radiation allowed by the legislation or use autoclave.